



The Central Ohio Association of Christian Broadcasters

The Christian Broadcaster

WOCB, Wxcb, WGCT, WQIZ | July 2024

Ashland Full Power Again!



Ashland is back up to full power as of July 2, 2024. Thank you everyone for all of your patience and understanding. It has been a lot of work and several part changes but the final step made today assured us that there was no interference. Tyler and Jonathan spent a few hours at WQIZ with Richard Hawkins, General Manager for Christian Faith Broadcasting. They did some testing with a Spectrum Analyzer and with the right filters in place we are back at the full power 15Kw level. In their visit they found that the low-pass filter needed a couple changes regarding the placement for it in the feed line placement with the transmitter. After making these changes, further testing was done to ensure that the changes were taken affect. We appreciate your prayers and patience with us as we worked to resolve the issue in Ashland at WQIZ.

Studio C Makeover



We have finally done it. Our studio C got it a brand new makeover. If you have been watching, I am sure you have noticed that the background looks a little bit different on *Prayer Line*. We wanted a bright new look for everyone to enjoy. In studio C there are three separate sets and each one has a something little different. Our studio C had not had any major changes since the day the station was built so we felt it was time. With this new background some people say it has a much sharper image and better coloring. As far as further changes, we are not done yet. So stay tuned to see what other program sets might be changing.

COACB Radio 24/7
TV 39.8



Upcoming Events

Aug 6th: *Gospel Sing* at 7pm with All For Him, Ed Ewing, & Jenny Radigan Stoughton

Aug 13th: *Friends of COACB* at prayer line live 7pm.

Aug 20th: *Gospel sing* at 7pm with Pearly Gates and The Kittle Family

Every Sunday: *Word of Truth* television broadcast. Come worship with us at 1pm.

Mon-Fri: *Prayer Line Live* at 7:30pm. Call in your prayer requests and praise reports.

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HAPPY 4TH OF JULY!!

The Fourth of July is a momentous occasion for Americans, celebrating the independence and freedoms we cherish. As Christians, it's essential to reflect on the spiritual significance of freedom. Galatians 5:13 reminds us, "For you were called to freedom, brothers. Only do not use your freedom as an opportunity for the flesh, but through love serve one another." This verse encourages us to use our liberty responsibly, honoring God and serving others in love.

On this day, we can also remember that true freedom comes from Christ. In John 8:36, Jesus declares, "So if the Son sets you free, you will be free indeed." This freedom transcends earthly freedoms and offers eternal significance. As we enjoy festivities and fireworks, let's take a moment to thank God for His provision and pray for our nation and its leaders, as instructed in 1 Timothy 2:1-2.

Let this Independence Day be a time not only of celebration but also of reflection on the blessings of liberty and our responsibility to steward it well. May our hearts be filled with gratitude for the freedom we have in Christ and a renewed commitment to live out our faith in love and service to others.

39.1 COACB
39.2 BUZZR
39.3 Daystar
39.4 Victory
39.5 POSITV



39.6 Shop LC
39.7 Radiant TV
39.8 COACB RADIO
39.9 Greater Love
39.10 Funroads

Contact Us

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Monthly Recipes



Hawaiian Chicken Skewers

1/2 c BBQ sauce	1/3 c soy sauce
1 T rice wine vinegar	2 t sesame oil
2 minced garlic cloves	1 T minced ginger
1 t honey	2 chicken breasts cut in 1" cubes
1 t crushed red pepper flakes.	Kosher Salt
2 c cubed pineapple	2 green bell peppers 1" pieces
1 red onion 1" pieces	White rice for serving

Preheat grill or grill pan on med heat. In a lg bowl, whisk BBQ sauce, soy sauce, vinegar, oil, garlic, ginger & honey until combined. Season with salt & red pepper flakes. Build skewers by alternating chicken, pineapple, peppers, & onion. Place on baking sheet & pour over half marinade. Place skewers on preheated grill, & brush with reserved marinade. Cook 5 min & flip, brushing other side with marinade. Cook 5 min, or until the chicken is cooked through. Serve with white rice.

Summer Pasta Salad

1 lb cooked fusilli pasta	8 oz mozzarella balls halved
4 oz salami, quartered	1/3 c extra-virgin olive oil
1 c cherry tomatoes, halved.	12 c sliced black olives
1 chopped clove garlic	2 T red wine vinegar
1 T chopped parsley	2 t Italian seasoning
Pinch red pepper flakes.	Kosher salt & fresh black pepper

In a lg bowl, toss pasta, mozzarella, salami, tomatoes, & olives. In jar, combine oil, garlic, vinegar, parsley, Italian seasoning, & red pepper. Shake to combine. Season with salt & pepper. Pour dressing over pasta salad and toss to combine. Serve chilled.

Red, White, & Blue Cheesecake Strawberries

1 8 oz block cream cheese.	1/3 c powdered sugar
1/2 t pure anilla extract	1 Cool Whip
10 lg strawberries	30 blueberries

In a medium bowl using a hand mixer, beat cream cheese, powdered sugar, and vanilla until fluffy and combined. Fold in Cool Whip. Transfer mixture to a piping bag and pipe over cut side of strawberry. Top with blueberries and serve.